RED SEAL

THE INTERPROVINCIAL STANDARDS RED SEAL PROGRAM

National Occupational Analysis

2011 | Baker

Human Resources and Skills Development Canada

Ressources humaines et Développement des compétences Canada

Canada

Occupational Analyses Series

Baker

2011

Trades and Apprenticeship Division	Division des métiers et de l'apprentissage
Workplace Partnerships Directorate	Direction des partenariats en milieu de travail
National Occupational Classification:	6252
Disponible en français sous le titre :	Boulanger-pâtissier/boulangère-pâtissière

You can order this publication by contacting:

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Workplace Partnership Directorate
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Gatineau, Quebec K1A 0J9

Online: www.red-seal.ca

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Paper
Cat. No.: HS42-1/44-2011E
ISBN: 978-1-100-19883-5

PDF
Cat. No.: HS42-1/44-2011E-PDF
ISBN: 978-1-100-19884-2

FOREWORD

The Canadian Council of Directors of Apprenticeship (CCDA) recognizes this National Occupational Analysis (NOA) as the national standard for the occupation of Baker.

Background

The first National Conference on Apprenticeship in Trades and Industries, held in Ottawa in 1952, recommended that the federal government be requested to cooperate with provincial and territorial apprenticeship committees and officials in preparing analyses of a number of skilled occupations. To this end, Human Resources and Skills Development Canada (HRSDC) sponsors a program, under the guidance of the CCDA, to develop a series of NOAs.

The NOAs have the following objectives:

- to describe and group the tasks performed by skilled workers;
- to identify which tasks are performed in every province and territory;
- to develop instruments for use in the preparation of Interprovincial Red Seal Examinations and curricula for training leading to the certification of skilled workers;
- to facilitate the mobility of apprentices and skilled workers in Canada; and,
- to supply employers, employees, associations, industries, training institutions and governments with analyses of occupations.

ACKNOWLEDGEMENTS

The CCDA and HRSDC wish to express sincere appreciation for the contribution of the many tradespersons, industrial establishments, professional associations, labour organizations, provincial and territorial government departments and agencies, and all others who contributed to this publication.

Special acknowledgement is extended by HRSDC and the CCDA to the following representatives from the trade.

Roch Desjardins	Québec
Brian Hinton	Baking Association of Canada
Stephanie Holt	Newfoundland and Labrador
Jack Kuyer	British Columbia
Mitchell McNutt	Nova Scotia
Barbara O'Hara	Manitoba
Anne Marie Peters	Prince Edward Island
Bettina Schormann	Ontario

This analysis was prepared by the Workplace Partnerships Directorate of HRSDC. The coordinating, facilitating and processing of this analysis were undertaken by employees of the NOA development team of the Trades and Apprenticeship Division. Ontario, the host jurisdiction, also participated in the development of this NOA.

TABLE OF CONTENTS

FOREWORD			I
ACKNOWLEDGEMENTS			II
TABLE OF CONTENTS			III
LIST OF PUBLISHED NATIONAL OCCUPATIONAL ANALYSES			V
STRUCTURE OF ANALYSIS			VII
DEVELOPMENT AND VALIDATION OF ANALYSIS			IX
ANALYSIS			
SAFETY			3
SCOPE OF THE BAKER TRADE			4
OCCUPATIONAL OBSERVATIONS			5
ESSENTIAL SKILLS SUMMARY			6
BLOCK A	**COMMON OCCUPATIONAL SKILLS**		
	Task 1	Performs safety and sanitation related functions.	8
	Task 2	Organizes work.	11
	Task 3	Manages products and information.	14
	Task 4	Applies food science.	17
BLOCK B	**FERMENTED GOODS**		
	Task 5	Prepares dough.	19
	Task 6	Forms dough.	21
	Task 7	Finishes fermented goods.	24

BLOCK C	**COOKIES, BARS, CAKES, PASTRY AND QUICK BREADS**		
	Task 8	Prepares cookies and bars.	26
	Task 9	Prepares quick breads.	29
	Task 10	Prepares pastry doughs.	31
	Task 11	Prepares cakes.	34
BLOCK D	**ASSEMBLY AND FINISHING**		
	Task 12	Prepares creams, custards, fillings, decorating pastes and icings.	36
	Task 13	Prepares sauces, glazes and garnishes.	39
	Task 14	Prepares cakes, pastries and other baked goods for decorating.	40
	Task 15	Finishes and decorates baked goods.	44
BLOCK E	**CHOCOLATE AND CONFECTIONS**		
	Task 16	Prepares chocolate.	46
	Task 17	Prepares confections.	49
BLOCK F	**DESSERTS, ICE CREAMS AND ICES**		
	Task 18	Prepares plated desserts.	51
	Task 19	Prepares ice creams and ices.	53
	Task 20	Prepares frozen desserts.	54

APPENDICES

APPENDIX A	**TOOLS AND EQUIPMENT**	59
APPENDIX B	**GLOSSARY**	63
APPENDIX C	**ACRONYMS**	69
APPENDIX D	**BLOCK AND TASK WEIGHTING**	70
APPENDIX E	**PIE CHART**	74
APPENDIX F	**TASK PROFILE CHART**	75

LIST OF PUBLISHED NATIONAL OCCUPATIONAL ANALYSES (Red Seal Trades)

TITLE	NOC* Code
Agricultural Equipment Technician (2007)	7312
Appliance Service Technician (2011)	7332
Automotive Painter (2009)	7322
Automotive Service Technician (2011)	7321
Baker (2011)	6252
Boilermaker (2008)	7262
Bricklayer (2011)	7281
Cabinetmaker (2007)	7272
Carpenter (2010)	7271
Concrete Finisher (2006)	7282
Construction Craft Worker (2009)	7611
Construction Electrician (2011)	7241
Cook (2011)	6242
Electrical Rewind Mechanic (1999)	7333
Floorcovering Installer (2005)	7295
Glazier (2008)	7292
Hairstylist (2011)	6271
Heavy Duty Equipment Technician (2009)	7312
Industrial Electrician (2011)	7242
Industrial Mechanic (Millwright) (2009)	7311
Instrumentation and Control Technician (2010)	2243
Insulator (Heat and Frost) (2007)	7293
Ironworker (Generalist) (2010)	7264
Ironworker (Reinforcing) (2010)	7264
Ironworker (Structural/Ornamental) (2010)	7264
Landscape Horticulturist (2010)	2225
Lather (Interior Systems Mechanic) (2007)	7284

* National Occupational Classification

TITLE	NOC* Code
Machinist (2010)	7231
Metal Fabricator (Fitter) (2008)	7263
Mobile Crane Operator (2009)	7371
Motorcycle Mechanic (2006)	7334
Motor Vehicle Body Repairer (Metal and Paint) (2010)	7322
Oil Heat Systems Technician (2006)	7331
Painter and Decorator (2011)	7294
Partsperson (2010)	1472
Plumber (2010)	7251
Powerline Technician (2009)	7244
Recreation Vehicle Service Technician (2006)	7383
Refrigeration and Air Conditioning Mechanic (2009)	7313
Rig Technician (2008)	8232
Roofer (2006)	7291
Sheet Metal Worker (2010)	7261
Sprinkler System Installer (2009)	7252
Steamfitter — Pipefitter (2010)	7252
Tilesetter (2010)	7283
Tool and Die Maker (2010)	7232
Transport Trailer Technician (2008)	7321
Truck and Transport Mechanic (2010)	7321
Welder (2009)	7265

Requests for printed copies of NOA may be forwarded to:

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Human Resources and Skills Development Canada
140 Promenade du Portage, Phase IV, 5th Floor
Gatineau, Quebec K1A 0J9

These publications can be ordered or downloaded online at: www.red-seal.ca. Links to essential Skills Profiles for some of these trades are also available on this website.

STRUCTURE OF ANALYSIS

To facilitate understanding of the occupation, the work performed by tradespersons is divided into the following categories:

Blocks	the largest division within the analysis that is comprised of a distinct set of trade activities
Tasks	distinct actions that describe the activities within a block
Sub-Tasks	distinct actions that describe the activities within a task
Key Competencies	activities that a person should be able to do in order to be called 'competent' in the trade

The analysis also provides the following information:

Trends	changes identified that impact or will impact the trade including work practices, technological advances, and new materials and equipment
Related Products	a list of products, items, materials and other elements relevant to the block
Tools and Equipment	categories of tools and equipment used to perform all tasks in the block; these tools and equipment are listed in Appendix A
Context	information to clarify the intent and meaning of tasks
Required Knowledge	the elements of knowledge that an individual must acquire to adequately perform a task

The appendices located at the end of the analysis are described as follows:

Appendix A — Tools and Equipment	a non-exhaustive list of tools and equipment used in this trade
Appendix B — Glossary	definitions or explanations of selected technical terms used in the analysis
Appendix C — Acronyms	a list of acronyms used in the analysis with their full name
Appendix D — Block and Task Weighting	the block and task percentages submitted by each jurisdiction, and the national averages of these percentages; these national averages determine the number of questions for each block and task in the Interprovincial exam
Appendix E — Pie Chart	a graph which depicts the national percentages of exam questions assigned to blocks
Appendix F — Task Profile Chart	a chart which outlines graphically the blocks, tasks and sub-tasks of this analysis

DEVELOPMENT AND VALIDATION OF ANALYSIS

Development of Analysis

A draft analysis is developed by a committee of industry experts in the field led by a team of facilitators from HRSDC. This draft analysis breaks down all the tasks performed in the occupation and describes the knowledge and abilities required for a tradesperson to demonstrate competence in the trade.

Draft Review

The NOA development team then forwards a copy of the analysis and its translation to provincial and territorial authorities for a review of its content and structure. Their recommendations are assessed and incorporated into the analysis.

Validation and Weighting

The analysis is sent to all provinces and territories for validation and weighting. Participating jurisdictions consult with industry to validate and weight the document, examining the blocks, tasks and sub-tasks of the analysis as follows:

BLOCKS	Each jurisdiction assigns a percentage of questions to each block for an examination that would cover the entire trade.
TASKS	Each jurisdiction assigns a percentage of exam questions to each task within a block.
SUB-TASKS	Each jurisdiction indicates, with a YES or a NO, whether or not each sub-task is performed by skilled workers within the occupation in its jurisdiction.

The results of this exercise are submitted to the NOA development team who then analyzes the data and incorporates it into the document. The NOA provides the individual jurisdictional validation results as well as the national averages of all responses. The national averages for block and task weighting guide the Interprovincial Red Seal Examination plan for the trade.

This method for the validation of the NOA also identifies common core sub-tasks across Canada for the occupation. If at least 70% of the responding jurisdictions perform a sub-task, it shall be considered common core. Interprovincial Red Seal Examinations are based on the common core sub-tasks identified through this validation process.

Definitions for Validation and Weighting

YES	sub-task performed by qualified workers in the occupation in a specific jurisdiction
NO	sub-task not performed by qualified workers in the occupation in a specific jurisdiction
NV	analysis Not Validated by a province/territory
ND	trade Not Designated in a province/territory
NOT COMMON CORE (NCC)	sub-task, task or block performed by less than 70% of responding jurisdictions; these will not be tested by the Interprovincial Red Seal Examination for the trade
NATIONAL AVERAGE %	average percentage of questions assigned to each block and task in Interprovincial Red Seal Examination for the trade

Provincial/Territorial Abbreviations

NL	Newfoundland and Labrador
NS	Nova Scotia
PE	Prince Edward Island
NB	New Brunswick
QC	Quebec
ON	Ontario
MB	Manitoba
SK	Saskatchewan
AB	Alberta
BC	British Columbia
NT	Northwest Territories
YT	Yukon Territory
NU	Nunavut

ANALYSIS

SAFETY

Safe working procedures and conditions, accident prevention, and the preservation of health are of primary importance to industry in Canada. These responsibilities are shared and require the joint efforts of government, employers and employees. It is imperative that all parties become aware of circumstances that may lead to injury or harm. Safe learning experiences and work environments can be created by controlling the variables and behaviours that may contribute to accidents or injury.

It is generally recognized that safety-conscious attitudes and work practices contribute to a healthy, safe and accident-free work environment.

It is imperative to apply and be familiar with the Occupational Health and Safety (OH&S) Acts and Workplace Hazardous Materials Information System (WHMIS) Regulations. As well, it is essential to determine workplace hazards and take measures to protect oneself, co-workers, the public and the environment.

Safety education is an integral part of training in all jurisdictions. As safety is an imperative part of all trades, it is assumed and therefore it is not included as a qualifier of any activities. However, the technical safety tasks and sub-tasks specific to the trade are included in this analysis

SCOPE OF THE BAKER TRADE

"Baker" is this trade's official Red Seal occupational title approved by the CCDA. This analysis covers tasks performed by bakers whose occupational title has been identified by some provinces and territories of Canada under the following names:

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
Baker	✓	✓	✓	✓	✓				✓	✓	✓	✓	✓
Baker-Patissier						✓							

Bakers prepare products such as fermented goods, cookies, quick breads, pastries, cakes, chocolates, confections and frozen desserts. They may be employed in bakeries, supermarkets, catering companies, hotels, restaurants, cruise ships, institutional facilities or may be self-employed. Types of bakeries include wholesale, retail, in-store and specialty establishments.

Bakers may produce a wide variety of healthy baked goods. They may also specialize in certain types of products such as breads, pastries or confections. They prepare doughs and batters for baked goods according to formulas. Bakers use mechanized and non-mechanized tools and equipment such as measuring devices, different types of pans, and weight scales in the production of baked goods. Some tools and equipment are digital or computerized. They use bakery equipment such as ovens, fryers, mixers, dough handling equipment, fridges and freezers. They are responsible for maintaining their tools and equipment in a clean, safe and sanitary manner.

The work environment for this trade is clean and sanitary. However, depending on the work performed, a baker can expect to be exposed to hot or cold environments. Bakery products are produced seven days a week. There can be a variety of shifts available that might appeal to an individual baker.

Key attributes for people entering this trade are physical stamina, strong work ethic, hand-eye coordination, fine motor skills and creativity. They must also have a commitment to sanitation, nutrition and ongoing learning. Some hazards in this trade are burns, respiratory illness, repetitive strain and injuries from heavy lifting.

The baker trade may have some similarities or overlaps with the work of cooks.

Bakers may be involved in several business aspects of the profession such as inventory control, product development, production scheduling, purchasing, costing and recycling. Through their work they develop an in depth knowledge of food science and bakery product nutrition. Experienced bakers may use the skills they develop in this trade to work in sales and marketing, teaching, product research and development, and bakery management.

OCCUPATIONAL OBSERVATIONS

For consumers, there is a greater variety of specialized products than ever before. In response to this market need, there are more specialty bakeries that may specialize in niche products such as macaroons, chocolate and ice cream. The trend for some bakers to specialize continues in areas such as single-serve items, artisan baking, and wedding and special occasion theme cakes.

Convenience products and parbaked goods are commonly used in large scale food operations where time and budget constraints are a factor. This market homogenization has created opportunities for bakers to provide healthy, unique alternatives using both traditional and innovative baking methods.

Health-related issues and diet requirements have become increasingly important to the baking trade and the food manufacturing industry. Consumer health concerns in all demographics regarding food allergies and sensitivities, diabetes, heart health and sodium content are becoming more common. Due to these concerns and customer perceptions there is an increase in the use of ingredients such as organics, omega-3 fatty acids, whole grains, oats, soy and gluten free. More often bakers are required to manage information and respond to customer inquiries related to the nutritional aspects of products and where the ingredients come from. Increasingly bakers are required to be aware of cultural preferences as they relate to ingredients and baking techniques.

Some new equipment includes mobile communication tools, freezing torches, silicone moulds and labelling equipment. Bakers may use software or online tools to do product research, do nutritional analysis or acquire new skills.

ESSENTIAL SKILLS SUMMARY

Essential skills are needed for work, learning and life. They provide the foundation for learning all other skills and enable people to evolve with their jobs and adapt to workplace change.

Through extensive research, the Government of Canada and other national and international agencies have identified and validated nine essential skills. These skills are used in nearly every occupation and throughout daily life in different ways.

A series of CCDA-endorsed tools have been developed to support apprentices in their training and to be better prepared for a career in the trades. The tools can be used independently or with the assistance of a tradesperson, trainer, employer, teacher or mentor to:

- understand how essential skills are used in the trades;
- learn about individual essential skills strengths and areas for improvement; and
- improve essential skills and increase success in an apprenticeship program.

The tools are available online or for order at: www.hrsdc.gc.ca/essentialskills

The essential skills profile for the baker trade indicates that the most important essential skills are **reading, document use** and **oral communication**. Experts attending the NOA workshop indicated that **numeracy** and **working with others** are also important skills.

The application of these skills may be described throughout this document within the competency statements which support each subtask of the trade. The following are summaries of the requirements in each of the essential skills, taken from the essential skills profile. A link to the complete essential skills profile can be found at www.red-seal.ca.

Reading
Bakers require strong reading skills to refer to recipe and formulation instructions, techniques, product labels, memos and bulletins, task instructions, outstanding work from employers, special orders, equipment malfunctions and supply deliveries. Bakers also need to consult various organizations, such as the Canadian Food Inspection Agency and Public Health Authorities for food handling and food importing regulations as well as industry publications for enhancing their knowledge.

Document Use
Bakers must be comfortable scanning product labels for warnings, entering data into label templates and locating data in recipes and formulations, lists and tables. They work with production sheets, bake orders, and tracking and quality control forms.

Writing
Writing skills are used by bakers to write brief notes in production logs, training forms, health and safety forms, and comments on recipes and formulations, bake orders and production sheets. When required they may write menus, memos or bulletins.

Oral Communication
Bakers require good oral communication and customer service skills. They discuss baking supplies with suppliers, baking order details and nutritional information with customers, and current work assignments and products with co-workers. Bakers interact with apprentices to teach them the trade of baking.

Numeracy
Bakers are required to have numeracy skills to calculate portions and ingredient quantities when modifying recipes and formulations, and measurements when using weigh scales and thermometers. They may calculate nutritional information for customers. Bakers do costing, maintain inventories, do scheduling and estimate time to complete baking tasks.

Thinking Skills
Bakers identify ways to modify recipes and formulations, choose items for specials, and select decorating styles and appropriate equipment needed. The ability to problem solve is required in situations such as when there are not enough baking supplies, recipes and formulations do not turn out as expected or there are customer special requests for orders. Bakers have the ability to manage several tasks simultaneously.

Working with Others
Bakers work in coordination with others to prepare, bake, assemble and decorate baked goods. They are required to participate in discussions about work processes and offer suggestions for improving those processes.

Computer Use
Bakers often use the Internet to browse websites devoted to baking topics for ideas, inspiration and nutritional information. The computer is used as a tool to perform ordering, recipe and nutrition management, and inventory control. They may search for information about products and equipment at suppliers' websites. Digital cameras and imaging equipment are used in cake decorating as well as marketing and sales.

Continuous Learning
Bakers need to learn continuously to keep abreast of new food and taste trends, to research new products and to improve their baking techniques. They learn through their daily work experiences, by observing other bakers, and by reading cookbooks, websites and industry publications. In addition, they may attend baking competitions, baking seminars and courses.

BLOCK A COMMON OCCUPATIONAL SKILLS

Trends Increasingly, regulatory health agencies are having a greater impact on industry practices. Bakers are required to be more knowledgeable of the nutritional and allergen content of foods and advise customers accordingly.

Related Products Not applicable.

Tools and Equipment See Appendix A

Task 1 Performs safety and sanitation related functions.

Context Bakers use mechanized and non-mechanized equipment in the production of baked goods. They maintain, clean and sanitize tools and equipment to ensure a safe and hygienic workplace, and customer health.

Required Knowledge

K 1	jurisdictional health and safety regulations for safe food operations
K 2	sanitizing agents such as chlorine-based and quaternary solutions
K 3	sanitization specifications
K 4	WHMIS
K 5	food storage procedures according to ingredient requirements, such as safe temperature range and elevated heights, to avoid pest infestation
K 6	contamination and cross-contamination with items such as allergens, proteins and other ingredients
K 7	stock rotation and best before dates
K 8	industry standards and programs such as Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Points (HACCP) and product recall process
K 9	personal hygiene practices such as hand washing and wearing a hairnet
K 10	basic food microbiology
K 11	safety equipment such as fire extinguisher, first aid kit and eye-wash station
K 12	personal protection equipment (PPE) such as goggles, rubber gloves, shoes, respirators, oven mitts and pads

K 13	proper ventilation
K 14	safe work practices such as proper lifting and bending procedures

---

Sub-task

A-1.01 Maintains safe and sanitary work environment.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-1.01.01	prepare, label and store cleaning and sanitation solutions according to jurisdictional requirements
A-1.01.02	wash, rinse and sanitize work surfaces using prepared solution
A-1.01.03	identify and report potential hazards such as water or debris on the floor, and sanitizing chemicals near food preparing area
A-1.01.04	identify location of safety exits and assembly areas in situations such as fire, explosions and gas malfunctions
A-1.01.05	monitor and record cooler and freezer temperatures according to product requirements and certificate of analysis available with the product
A-1.01.06	maintain safety check lists of equipment such as fridges and freezers for temperature according to company policy and safe food handling practices
A-1.01.07	identify, document and report problems such as rodents and pests to management
A-1.01.08	select tools and equipment such as stainless steel for specific applications such as meat processing to minimize bacterial contamination
A-1.01.09	demonstrate safe use of tools and equipment according to manufacturers' specifications

Sub-task

A-1.02 **Uses personal protective equipment (PPE) and safety equipment.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-1.02.01	dress in industry specific clothing and footwear to prevent injuries and product contamination
A-1.02.02	locate PPE and safety equipment such as fire extinguishers, eye-wash stations and first-aid kits
A-1.02.03	select PPE and safety equipment according to application
A-1.02.04	identify worn, defective and expired PPE and safety equipment according to jurisdictional requirements and manufacturers' specifications
A-1.02.05	adjust PPE for individual use to ensure proper fit

Sub-task

A-1.03 **Sanitizes tools and equipment.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-1.03.01	prepare, label and store cleaning and sanitation solutions according to jurisdictional requirements and manufacturers' specifications
A-1.03.02	remove debris from tools and equipment prior to sanitization
A-1.03.03	assemble and disassemble tools and equipment for sanitization purposes according to company policies
A-1.03.04	immerse tools and equipment in washing, rinsing and sanitizing solutions
A-1.03.05	operate automatic dishwasher according to manufacturers' specifications
A-1.03.06	permit washed tools and equipment to air dry to prevent contamination
A-1.03.07	store sanitized tools and equipment in a sanitized area

Sub-task

A-1.04 Applies safe food practices.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-1.04.01	determine health of ingredients such as eggs using criteria such as smell, appearance, taste and best before date
A-1.04.02	monitor temperature range of food products to prevent spoilage
A-1.04.03	isolate and tag allergen ingredients such as soya and milk, and finished bakery products to prevent cross-contamination
A-1.04.04	store raw ingredients below and cooked ingredients separately to prevent cross-contamination
A-1.04.05	use dedicated tools and equipment with allergens
A-1.04.06	select tools and equipment such as stainless steel for specific applications such as meat processing to minimize bacterial contamination
A-1.04.07	handle food to avoid contamination through practices such as hand washing, and wearing clean uniforms and hairnets

Task 2 Organizes work.

Context Bakers manage their work in an effective and efficient manner by organizing their time and workplace. They maintain their tools and equipment on a regular basis.

Required Knowledge

K 1	tasks required to meet production schedule
K 2	quantities of products required
K 3	time required for various activities
K 4	limitations and capacity of equipment
K 5	workplace components such as benches, ovens, mixers and proofers
K 6	types of ovens such as convention, deck, rotating and conventional
K 7	maintenance requirements of tools and equipment
K 8	composition of pans such as aluminium, steel, silicone and plastic
K 9	coatings such as butter, oil/shortening, release agents and flour

K 10	pan shapes such as ring, spring form and bundt
K 11	linings such as silicone paper and muffin cups
K 12	volume and weight measuring devices such as scoops, measuring cups and scales
K 13	temperature measuring devices such as thermometers and water meters
K 14	imperial, US and metric systems
K 15	mechanized equipment
K 16	computerized equipment
K 17	various hand tools
K 18	purpose of various non-mechanized equipment
K 19	storage equipment such as tip storage cases, product storage containers and tool boxes

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Sub-task

A-2.01 Schedules production and workflow.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-2.01.01	conduct start-up activities such as turning on equipment
A-2.01.02	audit workplace to ensure it is in a safe condition to begin work
A-2.01.03	determine and sequence daily activities according to criteria such as baking preparatory list, ingredient availability, production demand and delivery requirements
A-2.01.04	instruct staff on work to be completed and timelines
A-2.01.05	assign work tasks and activities according to skill required, volume of work staffing levels and equipment capacity
A-2.01.06	monitor production and workflow, and implement changes as required

Sub-task

A-2.02 Organizes workplace and workspace.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-2.02.01	select tools and equipment according to task to be performed
A-2.02.02	select ingredients such as toppings, lubricants, wash, and materials according to task to be performed
A-2.02.03	organize equipment and tools for flow of production considering factors such as location, sequence and position
A-2.02.04	maintain cleanliness and organization of personal workspace for efficiency

Sub-task

A-2.03 Maintains tools and equipment.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-2.03.01	select and apply manufacturers' recommended lubricant to components such as oven chains, rack wheels and moulder gears according to jurisdictional requirements
A-2.03.02	sharpen tools and equipment such as knives and scrapers
A-2.03.03	filter and replace deep-fryer oil according to product, time and quantity
A-2.03.04	cover, store and secure tools and equipment according to standard trade practices
A-2.03.05	calibrate tools and equipment such as thermometers, scales and slicing blades and according to jurisdictional requirements
A-2.03.06	update maintenance logs
A-2.03.07	determine quality of non-stick coating of pans by visual inspection to identify pans for glazing
A-2.03.08	assemble and disassemble equipment such as mixers and depositors to remove debris and clean

A-2.03.09	perform basic adjustments to equipment such as pressure plates and moulders
A-2.03.10	recognize equipment that require maintenance and preventative maintenance such as gaskets on doors and iced coils

Task 3 — Manages products and information.

Context Bakers produce goods according to formulations. They manage inventory and quality control, and package and store baked goods according to product requirements.

Required Knowledge

K 1	trade mathematics such as algebra
K 2	function of ingredients in formula
K 3	bakers' percentage
K 4	methods of portioning such as counting, slicing and cutting
K 5	regulations related to weights and measures
K 6	standardized ratios for ingredients to balance formulations
K 7	storage requirements such as temperature and humidity
K 8	shelf life of various goods
K 9	storage regulations
K 10	stock rotation
K 11	contamination and cross-contamination prevention
K 12	packaging containers such as bags and boxes
K 13	packaging materials such as plastic and paper
K 14	basic labelling regulations such as nutritional facts table
K 15	terminology used in trade and in formulations
K 16	potential health risks of bakery products such as allergens
K 17	nutritional value of bakery products
K 18	minimum and maximum inventory amounts according to shelf life, season and location
K 19	industry standards and programs such as HACCP, WHMIS and GMP

Sub-task

A-3.01 Manages inventory.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-3.01.01	verify ingredients were transported safely upon receipt of delivery
A-3.01.02	inspect ingredients when delivered and in storage for quality, quantity and possible damage
A-3.01.03	record receipt and usage of ingredients and supplies
A-3.01.04	label and place ingredients in designated storage areas and according to safe food practices
A-3.01.05	rotate inventory using "first in, first out" (FIFO) method
A-3.01.06	place orders according to production demands and inventory count, and to minimize waste and costs

Sub-task

A-3.02 Performs quality control assessments.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-3.02.01	apply company and industry standards and safe food practices for quality control
A-3.02.02	score bakery product for characteristics such as aesthetics, volume, weight, symmetry and crumb structure using tools and equipment such as scales and measures
A-3.02.03	taste product to confirm product meets company and quality standards
A-3.02.04	assess shelf life of product by checking characteristics such as dates, texture, aesthetic, taste and colour
A-3.02.05	access labelling regulation requirements such as confirming raisin content of raisin bread by weighing ingredients, listing allergens on labels and listing ingredients in descending order of content
A-3.02.06	confirm weight and adhere to weights and measure regulations

Sub-task

A-3.03 **Stores bakery products.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-3.03.01	select storage methods such as wrapping, putting in airtight containers, vacuum-packaging and bagging according to type of bakery product
A-3.03.02	label bakery products to indicate products and date
A-3.03.03	select storage area according to temperature and humidity requirements, product type and planned use
A-3.03.04	hold bakery products according to product type and storage requirements to prevent damage and spoilage
A-3.03.05	organize storage area space and equipment such as freezers to accommodate factors such as proper air circulation and retrieval of product

Sub-task

A-3.04 **Packages bakery products.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-3.04.01	select packaging such as cake dome and cardboard boxes best suited to criteria such as quantity, product, aesthetic appeal and delivery method
A-3.04.02	insert separating paper or plastic using tools and equipment such as knives to prevent surface area from drying out
A-3.04.03	assess bakery product is ready for packaging
A-3.04.04	transfer bakery product into packaging using tools and equipment such as pallet knives, spatulas and silicon sheets
A-3.04.05	slice bread using tools and equipment such as bread slicers and knives, and insert sliced loaf into plastic bread bag and seal
A-3.04.06	print and label bakery products to indicate product, date and weight

Task 4 — Applies food science.

Context Bakers need to consider nutritional requirements and customer concerns such as allergens and food intolerances when creating, using and modifying formulations. They also need to be knowledgeable of the ingredients when advising customers on product choices.

Required Knowledge

K 1	trade mathematics such as algebra
K 2	source and function of ingredients in formula
K 3	shelf life of various goods
K 4	stock rotation
K 5	contamination and cross-contamination prevention
K 6	packaging and labelling requirements of bakery products
K 7	basic labelling regulations
K 8	potential health risks of bakery products such as allergens
K 9	nutritional value of bakery products
K 10	industry standards and programs such as HACCP, GMP and Safe Assessment of Food Environments (SAFE)
K 11	ingredient substitutions

Sub-task

A-4.01 Uses formulations.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-4.01.01	convert metric and imperial measurements
A-4.01.02	adjust formulation for production demand
A-4.01.03	alter formulation to compensate for room temperature, altitude, humidity and water conditions such as pH values for chemically leavened doughs
A-4.01.04	use bakers' and total percentage to calculate formulations
A-4.01.05	balance formulation according to standardized ratios for ingredients
A-4.01.06	calculate percentage of water and temperature according to factors such as age and type of flour, and mixing time for fermented doughs

A-4.01.07	identify substitute ingredient using criteria such as labelling regulations and ingredients on hand, and according to customer requirements and company policy
A-4.01.08	adjust formulation to accommodate substitute ingredients by adjusting the ratio to achieve desired results

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Sub-task

A-4.02 Applies nutritional and allergen information.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

A-4.02.01	identify customers' nutritional, food intolerance and allergen concerns
A-4.02.02	explain ingredients, basic technical terms, and nutritional and allergen content of products to customers
A-4.02.03	locate nutritional, allergen and food intolerance information of products for customers from product labels and company records
A-4.02.04	identify bakery products that satisfy nutritional needs, allergen and food intolerance concerns of customer requests
A-4.02.05	advise customers of health risk, shelf life limitations and storage and transportation requirements of product

BLOCK B — FERMENTED GOODS

Trends

The use of artificial trans-fat and sodium in baked goods is decreasing due to health concerns. Calorie count and portion size are becoming increasingly important to consumers. There is an increase in demand for goods using a variety of flours such as whole grain, rice and spelt, artisan breads, locally sourced ingredients and overall healthier food choices.

Related Products (including, but not limited to)

Breads, buns, crumpets, bagels, english muffins, doughnuts, artisan breads, coffee cakes, rum babas, sweet doughs, flat breads, dietary breads, crackers, pretzels, bread sticks, laminated doughs (danish, brioches, croissants)

Tools and Equipment

See Appendix A.

Task 5 — Prepares dough.

Context

Preparing dough is the first step in making fermented goods. Strict adherence to formulations is important for producing quality products. Bakers combine ingredients and oversee the full development of the dough.

Required Knowledge

K 1	methods for calculating dough temperature
K 2	ingredients and their effects
K 3	basic regulations regarding ingredients
K 4	fermentation
K 5	gluten development
K 6	effect of rest time on final product
K 7	rest periods such as bench time and intermediate proof rest periods

Sub-task

B-5.01 **Manages dough temperature.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

B-5.01.01	calculate required dough temperature (RDT)
B-5.01.02	calculate required water temperature (RWT)
B-5.01.03	measure and scale ingredients according to formulation
B-5.01.04	calculate machine friction
B-5.01.05	adjust dough temperature manually or with equipment such as water meter

Sub-task

B-5.02 **Mixes ingredients for fermented goods.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

B-5.02.01	assemble ingredients according to formulation
B-5.02.02	determine mixing speeds and times according to formulation
B-5.02.03	adjust formula in first stage of mixing by adding flour or liquid, and document adjustments
B-5.02.04	confirm gluten development by performing window test and adjust mixing time accordingly

Sub-task

B-5.03 **Allows dough to rest.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

B-5.03.01	cover dough to maintain moisture while resting
B-5.03.02	test dough by sight and feel to confirm relaxation of gluten and adjust resting time accordingly

Task 6 Forms dough.

Context Bakers shape, pan and proof a wide variety of fermented goods.

Required Knowledge

K 1	desired portion of dough
K 2	dough laminating methods
K 3	shapes and sizes of dough such as free-form, baguette, croissant, danish and bread
K 4	effects of time on dough
K 5	effects of handling on dough
K 6	bun shapes such as dinner, hot dog and panini
K 7	pans and trays such as four-strap, sheet and basket
K 8	proofing time required for various fermented products
K 9	effects of temperature and humidity on proofing time
K 10	proofers/retarders
K 11	preparation of pans

Sub-task

B-6.01 **Portions dough.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

B-6.01.01	scale dough according to applicable product regulations and standards, and desired product characteristics
B-6.01.02	mould dough according to product requirements using equipment such as bun dividers and bread moulders

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Sub-task

B-6.02 **Shapes dough.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

B-6.02.01	manipulate dough into required shape using hands and equipment such as baguette moulders, cutters and bun dividers
B-6.02.02	apply toppings such as sesame seeds, poppy seeds and grain mixtures prior to proofing using a wash or spray to ensure adherence

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Sub-task

B-6.03 **Pans dough.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

B-6.03.01	select pan according to product
B-6.03.02	select and apply non-stick application for pan according to product
B-6.03.03	place and space dough on pans according to product
B-6.03.04	transfer pans to proofing racks

Sub-task

B-6.04 Monitors final proof.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

B-6.04.01	set proofer for temperature, time and humidity according to product requirements and environmental conditions
B-6.04.02	determine proofed dough characteristics by sight and feel to confirm dough is ready for baking

Sub-task

B-6.05 Performs make-up of laminated doughs.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

B-6.05.01	roll and sheet dough with equipment such as rolling pins and sheeters
B-6.05.02	make roll-in fats (shortenings and/or butter) using tools such as rolling pins and mixers
B-6.05.03	spread fats over dough, and fold and laminate using methods such as a half turn, single and double fold according to formulation
B-6.05.04	allow pastry dough to rest in order to relax the gluten and ensure consistency of size and shape
B-6.05.05	sheet dough to required specifications for final make-up
B-6.05.06	cut dough according to product requirements
B-6.05.07	apply fillings using tools such as piping bags and spoons
B-6.05.08	roll up, form or fold pieces according to product requirements

Task 7 — Finishes fermented goods.

Context Bakers subject fermented goods to heat in an oven to stop the fermentation process and to produce a finished product.

Required Knowledge

K 1	finishes such as dusting and egg wash
K 2	applying specific finishes
K 3	primary purpose for specific finishes such as docking
K 4	effect of steam on baked goods
K 5	amount of oven spring of various goods
K 6	required time and temperature for different products
K 7	de-panning various products
K 8	oil characteristics such as smoke point, flash point and breakdown
K 9	frying time for various products
K 10	products requiring deep-frying such as doughnuts and fritters

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Sub-task

B-7.01 Applies pre-bake finish.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

B-7.01.01	select and make finishes such as egg wash, water wash and cream wash
B-7.01.02	apply wash using techniques such as brushing, dipping and spraying
B-7.01.03	apply toppings such as sugar, nuts, seeds, oats, olives and tomatoes
B-7.01.04	score dough according to bread type and desired presentation

Sub-task

B-7.02 **Bakes fermented goods.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

B-7.02.01	pre-heat oven temperature according to formulation
B-7.02.02	place pans and racks evenly spaced to ensure uniform distribution of heat
B-7.02.03	determine use of steam injection depending on desired crust formation
B-7.02.04	determine doneness using methods such as visual cues, tapping and measuring internal temperature
B-7.02.05	transfer product from oven and place on equipment such as grills and cooling racks allowing for air circulation to prevent sweating
B-7.02.06	de-pan according to bread type
B-7.02.07	identify and troubleshoot any faults

Sub-task

B-7.03 **Deep-fries fermented goods.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

B-7.03.01	pre-heat oil to temperature specified in formulation
B-7.03.02	place dough evenly in oil using tools such as tongs, spiders and racks to ensure complete immersion for consistent cooking
B-7.03.03	determine doneness using methods such as visual cues and cutting one with a knife
B-7.03.04	remove from fryer and finish using techniques such as glazing, sugar dusting and rolling in cinnamon sugar
B-7.03.05	place evenly spaced on equipment such as grills and cooling racks allowing for air circulation to maintain crispy crust

BLOCK C COOKIES, BARS, CAKES, PASTRY AND QUICK BREADS

Trends

There is a trend towards individual portion sizing responding to consumer demands. Due to government legislation and public health concerns the use of trans fats is being phased out of the industry. Manufactured trans fats are increasingly being replaced by butter, oils and other fat options. Health and environmental concerns are driving consumers to demand healthier options and locally sourced ingredients.

Related Products (including, but not limited to)

Cookies: oatmeal, gingerbread, palmiers, macaroons, florentines, speculaas, shortbread, fruit-filled, sugar, cocoa balls, empire, biscotti, meringues.

Quick breads: scones, loaves, muffins, tea biscuits, bannocks, soda breads, pancakes.

Pastry: turnovers, strudels, sausage rolls, cream horns, vol au vent, almond sticks, cheese straws, pies, savouries, tarts, cake bases, flans.

Cakes: sponge, angel food, genoise, pound cake, chiffon, fruitcake, high-ratio, devil's food, cheesecake, mousse cake.

Bars: brownies, Nanaimo, fruit squares, coconut, blondies, granola.

Tools and Equipment

See Appendix A.

Task 8 Prepares cookies and bars.

Context

Bakers make cookies and bars of various shapes, sizes and flavours using many different techniques.

Required Knowledge

K 1	properties and functions of ingredients
K 2	mixing methods such as creaming, foaming and one-stage method
K 3	factors that affect spread, shape, size, colour, crispness and texture
K 4	hand and machine portioning methods such as piping, cutting and forming

K 5	cookie design such as pinwheel, checkerboard, sandwich and florentine
K 6	fillings such as cream, jam, fruits and nuts
K 7	finishes such as fondant, chocolate and jam
K 8	assembly techniques such as layering, folding and rolling
K 9	ovens such as convection, rack, deck and rotary
K 10	baking time and temperature
K 11	multi-stage baking processes
K 12	cooling requirements
K 13	heat distribution in oven

Sub-task

C-8.01 Mixes cookie and bar ingredients.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-8.01.01	measure and scale ingredients according to formulation
C-8.01.02	combine ingredients in sequence depending on cookie and bar type
C-8.01.03	determine mixing completion based on cookie or bar type and desired texture
C-8.01.04	allow dough to rest for relaxing of gluten to ensure consistency of shape and size

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Sub-task

C-8.02 Portions mixture for cookies and bars.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-8.02.01	divide doughs and batters according to formulation
C-8.02.02	select portion method such as piping, cutting, scooping and scaling
C-8.02.03	apply portioning methods according to desired yield

Sub-task

C-8.03 Performs make-up of cookies and bars.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-8.03.01	select pan to ensure desired result according to cookie or bar type
C-8.03.02	prepare selected pan using methods such as greasing and flouring, and lining with silicone
C-8.03.03	apply make-up techniques such as pressing, rolling, pouring, sheeting, piping, layering and scooping
C-8.03.04	apply toppings to achieve desired cookie or bar type
C-8.03.05	layer, fill or assemble mixtures to achieve desired cookie or bar type

Sub-task

C-8.04 Bakes cookies and bars.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-8.04.01	pre-heat oven temperature according to formulation
C-8.04.02	place prepared pans in oven
C-8.04.03	determine doneness by using methods such as visual tests, touch tests, inserting skewers and measuring temperature with a thermometer
C-8.04.04	unload oven and cool cookie or bar according to formulation
C-8.04.05	de-pan using tools such as spatulas and tongs
C-8.04.06	form and cut cookies such as tuiles and brandy snaps to desired specifications immediately upon removal from heat, utilizing tools such as cornets or custom templates if required
C-8.04.07	identify and troubleshoot any faults

Task 9 — Prepares quick breads.

Context Bakers need to understand mixing and chemical leavening, pan selection, baking/frying techniques and portioning procedures for quick breads.

Required Knowledge

K 1	function of ingredients such as chemical leavening
K 2	chemical leavening such as baking powder and baking soda
K 3	mixing techniques such as one-stage, two-stage and creaming
K 4	factors that affect spread, shape, size, colour and texture
K 5	hand and machine portioning methods such as dividing, moulding, cutting, piping and scooping
K 6	types of quick breads
K 7	fillings such as creams, fruits, nuts and cheeses
K 8	assembly techniques such as folding in fruit or nuts, piping fillings and applying toppings
K 9	equipment such as ovens, deep-fryers and griddles
K 10	baking/frying times, temperatures and processes
K 11	de-panning techniques for quick breads
K 12	cooling techniques
K 13	types of pans such as muffin pans, loaf pans and silicone moulds
K 14	preparation of pans such as greasing, flouring and paper lining
K 15	heat distribution in oven

Sub-task

C-9.01 Mixes quick bread ingredients.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-9.01.01	select and use tools and equipment such as stand mixer with paddle attachment, bowl, rubber spatula and wooden spoon
C-9.01.02	measure ingredients according to formulation using tools such as scales and liquid measuring cups

C-9.01.03	combine ingredients using methods such as two-stage, one-stage and creaming to achieve uniform dispersal of ingredients
C-9.01.04	check product for completion of mixing by assessing characteristics such as colour, texture or consistency, specific gravity (SpG) according to formulation
C-9.01.05	allow dough to rest for relaxing of gluten to ensure consistency of shape and size depending on type of quick bread

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Sub-task

C-9.02 Portions mixture for quick breads.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-9.02.01	select tools such as scoop, cutter, piping bag and measuring cup to portion quick bread
C-9.02.02	select pan such as muffin, loaf and sheet according to portion size
C-9.02.03	prepare pans for portioning according to formulation by greasing and flouring, or lining with baking cups or silicone
C-9.02.04	apply portioning and shaping methods such as scooping, cutting and pouring
C-9.02.05	allow quick bread to rest according to formulation

Sub-task

C-9.03 Performs make-up of quick breads.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-9.03.01	apply toppings, fillings and layers to quick bread such as crumbles, streusels, nuts, fruits, creams and seeds
C-9.03.02	apply wash such as egg, cream or water to achieve desired crust and colour

Sub-task

C-9.04 Bakes quick breads.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-9.04.01	select equipment such as oven, fryer, grill and frying pan based on desired outcome
C-9.04.02	pre-heat equipment such as oven and fryer to temperature specified in formulation
C-9.04.03	load prepared pans according to product requirements
C-9.04.04	place quick bread into fryer using tools such as baskets, tongs, spiders and piping bags
C-9.04.05	check for doneness using methods such as visual cues, touch test, inserting skewers and measuring temperature with thermometers
C-9.04.06	remove product from oven or fryer using tools such as baskets, tongs, spiders and oven mitts
C-9.04.07	place product evenly-spaced on equipment such as cooling racks allowing for air circulation to maintain baked texture required
C-9.04.08	identify and troubleshoot any faults

Task 10 Prepares pastry doughs.

Context Bakers mix ingredients to make a wide variety of pastry products. These can be complemented at a later stage with fillings and garnishes to create sweet or savoury items.

Required Knowledge

K 1	mixing methods such as one-stage, two-stage and creaming method
K 2	pastry doughs such as puff pastry, sweet paste, pie pastry and choux paste
K 3	factors affecting fat distribution
K 4	effects of temperature on ingredients
K 5	effects of ingredient temperature
K 6	holding techniques
K 7	methods and procedures of pastry development

K 8	dough laminating methods
K 9	hand and machine portioning methods such as stamping, scaling, dividing, sheeting and piping
K 10	fillings and toppings such as meat, cheese, fruit and cream
K 11	types of products such as turnovers, pies, flans and éclairs
K 12	equipment such as ovens and deep-fryers
K 13	baking time and temperature
K 14	cooling procedures
K 15	heat distribution in oven

Sub-task

C-10.01 Mixes pastry doughs.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-10.01.01	measure and scale ingredients according to formulation
C-10.01.02	combine ingredients in sequence depending on pastry dough type using techniques such as cutting in fat, creaming and cooking
C-10.01.03	determine mixing completion based on pastry dough type and formulation
C-10.01.04	laminate dough based on pastry dough type and formulation
C-10.01.05	allow pastry dough to rest in order to relax the gluten and ensure consistency of size and shape
C-10.01.06	hold pastry dough according to product specifications

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Sub-task

C-10.02 Portions pastry doughs.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-10.02.01	measure or scale dough according to required yield
C-10.02.02	divide doughs into slabs such as puff pastry, and sweet and short paste

Sub-task

C-10.03 Performs make-up of pastry doughs.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-10.03.01	select pan according to formulation
C-10.03.02	prepare pan using techniques such as greasing and flouring, or lining with parchment paper or silicone
C-10.03.03	pipe, roll, cut, sheet and press dough to achieve desired pastry dough shape and size
C-10.03.04	allow pastry dough to rest based on pastry dough type and formulation
C-10.03.05	hold pastry dough at temperature according to product specifications

Sub-task

C-10.04 Cooks pastry doughs by baking and frying.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-10.04.01	select equipment such as oven and fryer based on desired outcome
C-10.04.02	pre-heat equipment to temperature specified in formulation
C-10.04.03	load oven with prepared pans
C-10.04.04	deposit pastry dough into fryer using methods such as piping and scooping
C-10.04.05	determine doneness using methods such as visual cues, touch test, inserting skewers and measuring temperature with thermometers
C-10.04.06	unload oven and fryer using tools such as oven mitts, tongs and spiders
C-10.04.07	place product evenly-spaced on equipment such as cooling racks allowing for air circulation to maintain baked texture required
C-10.04.08	identify and troubleshoot any faults

Task 11 Prepares cakes.

Context Bakers produce cakes using a variety of methods.

Required Knowledge

K 1	function of ingredients
K 2	mixing methods such as one-stage, two-stage, creaming and foaming
K 3	factors that affect spread, volume, shape, size, colour and texture
K 4	hand and machine portioning such as depositing, piping, dropping and scaling
K 5	types of ovens such as convection, rack, deck and rotary
K 6	baking time and temperature
K 7	heat distribution in oven
K 8	cooling requirements
K 9	de-panning techniques
K 10	formula balance and altitude adjustments

Sub-task

C-11.01 Mixes cake ingredients.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-11.01.01	select tools and equipment according to type of mixing such as continuous mixing, beating and whipping
C-11.01.02	measure and scale ingredients according to formulation
C-11.01.03	combine ingredients in sequence based upon cake type
C-11.01.04	determine mixing completion based on characteristics such as uniformity of batter, desired texture (specific gravity) and cake type

Sub-task

C-11.02 Portions mixture for cake.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-11.02.01	select shape and size of pan according to cake type or desired outcome
C-11.02.02	prepare pan using techniques such as greasing and flouring, or lining with silicone
C-11.02.03	deposit batter according to desired yield and cake type
C-11.02.04	level batter to ensure even baking

Sub-task

C-11.03 Bakes cake.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

C-11.03.01	set oven temperature according to formulation
C-11.03.02	load oven with prepared pans
C-11.03.03	determine doneness by using methods such as visual tests, touch tests, inserting skewers and measuring temperature with a thermometer
C-11.03.04	unload oven using PPE such as oven mitts
C-11.03.05	de-pan and cool according to cake type
C-11.03.06	identify and troubleshoot any faults

BLOCK D ASSEMBLY AND FINISHING

Trends

Because of the emergence of cake and pastry artistry in popular media, consumers have become more informed and there are more special requests for intricate design and decorative items.

New tools and equipment continue to evolve for finishing baked goods.

Related Products (including, but not limited to)

Creams and custards: crème brûlée, Chantilly cream, pastry cream (pudding), chibouste cream, crème caramel, custard, cheesecake.

Fillings, decorating pastes and icings: buttercreams, mousses, ganaches, curds, sugar paste, royal icing, pastillage, fondants, marzipan, modeling chocolate, purées, fruit fillings, fruit, whipped creams, replacement for dairy-free whipped cream.

Sauces: fruit sauces, chocolate sauces, crème anglaise, caramel sauces, coulis, syrups, reductions, sabayon.

Glazes: apricot, chocolate, fondant, mirroir, starch wash, egg wash.

Cakes: tiered, layer, cream, mousse, loaf, bundt, jelly roll, pound, sponge, genoise, tortes, cheesecakes.

Pastries: tarts, choux pastries, fruit flans, barquettes, meringues, petits fours, petits fours secs, puff pastries.

Tools and Equipment

See Appendix A.

Task 12 Prepares creams, custards, fillings, decorating pastes and icings.

Context

Creams, custards, fillings, decorating pastes and icings are the bases for assembling cakes and pastries. They provide the flavour and moist texture associated with a wide variety of sweet goods. Cooking and baking techniques are specific to the formulations and the products.

Required Knowledge

K 1	function of ingredients such as building structure and tenderizing
K 2	uses of creams, custards, fillings, decorating pastes and icings such as assembling, finishing and decorating

K 3	creams such as whipping cream, buttercreams and confectionary fillings
K 4	custards such as pudding, pastry creams and cheesecakes
K 5	decorative pastes such as rolled fondant, marzipan and pastillage
K 6	fillings such as fruits, frangipane, mousses and ganache
K 7	icings such as water icing, royal icing and meringue buttercream
K 8	mixing procedures such as adding butter to meringue and blending ingredients
K 9	cooking and cooling procedures such as temperature control
K 10	final use of product
K 11	product holding conditions such as time and temperature

Sub-task

D-12.01 **Performs make-up of creams, custards, fillings, decorating pastes and icings.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-12.01.01	mix ingredients according to formulation to achieve characteristics of the product
D-12.01.02	measure temperature throughout production to achieve required texture, consistency and pasteurization, and to hydrate and set starch and gelatine
D-12.01.03	prepare components such as syrup, icing sugar and gelatine for rolled fondant according to formulation
D-12.01.04	prevent crystallization of sugars by using techniques such as brushing water on sides of pot containing boiling sugar
D-12.01.05	add flavours such as whipped cream, liqueurs and fruit as specified in formulation
D-12.01.06	determine readiness of product by examining, tasting and testing for consistency

Sub-task

D-12.02 Cooks creams and custards.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-12.02.01	select cooking or baking medium for custards and creams such as stainless steel and copper pots, and ramekins
D-12.02.02	select cooking or baking equipment such as candy stove, steam kettle and bain marie
D-12.02.03	heat ingredients to temperature indicated in formulation using methods such as steaming and boiling
D-12.02.04	check for doneness using methods such as jiggling, visual cues and inserting a thermometer
D-12.02.05	control cooling process and humidity to achieve required characteristics
D-12.02.06	identify and troubleshoot any faults

Sub-task

D-12.03 Holds products for use.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-12.03.01	determine container appropriate to product
D-12.03.02	control humidity and air surrounding product by wrapping, containing and coating
D-12.03.03	determine holding temperature required for various products such as dairy creams and rolled fondant
D-12.03.04	determine readiness of product once cooled using methods such as jiggling, visual cues and inserting a thermometer

Task 13 — Prepares sauces, glazes and garnishes.

Context Sauces, glazes and garnishes are used to enhance flavour, appearance and shelf life of a variety of baked products.

Required Knowledge

K 1	sauces such as coulis, crème fraîche, crème anglaise and starch-based sauce
K 2	glazes such as apricot and chocolate ganache
K 3	garnishes such as rolled fondant, marzipan, pastillage and croquant
K 4	sauce, glaze and garnish ingredients and their functions
K 5	sauce and glaze impact on flavour of finished product
K 6	method of adding flavour components to sauces and glazes
K 7	mixing and cooking procedures for sauces, glazes and garnishes
K 8	temperature requirements for application
K 9	hygroscopic characteristics of glazes and garnishes
K 10	holding requirements for sauces, glazes and garnishes
K 11	different uses of sauces, glazes and garnishes
K 12	sugar cooking process
K 13	gelatine, starch and gum characteristics
K 14	available garnishes such as commercially produced items and items produced on site

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Sub-task

D-13.01 Performs make-up of sauces and glazes.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-13.01.01	measure and scale ingredients according to formulation
D-13.01.02	adjust formulation to desired temperature to achieve required consistency
D-13.01.03	thin and thicken sauces and glazes by adding ingredients such as thickening agents, syrup and water
D-13.01.04	add flavours and ingredients according to formulation and desired result
D-13.01.05	monitor and adjust temperature to keep sauces and glazes within a working range to achieve optimal result

D-13.01.06	use mixing techniques and tools appropriate to the sauce and glaze characteristics
D-13.01.07	strain sauces and glazes using chinois and strainer to remove lumps and crystals
D-13.01.08	determine readiness of product at stages according to sauce and glaze type
D-13.01.09	hold product at required temperature to achieve desired consistency for use

---

Sub-task

D-13.02 Performs make-up of garnishes.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-13.02.01	select garnishes according to characteristics such as aesthetics, taste and shelf life of finished product
D-13.02.02	shape garnishes for desired effect using techniques such as piping, sculpting and moulding using tools such as modeling tools, cutters and rolling pins
D-13.02.03	monitor holding temperature and storing techniques of garnishes such as fondant and ganache
D-13.02.04	apply coating to garnish
D-13.02.05	create and flavour garnish according to formulation
D-13.02.06	determine readiness of product by visual inspection

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Task 14 Prepares cakes, pastries and other baked goods for decorating.

Context This task deals with the assembly of components and ingredients of cakes, pastries and other baked goods. These are put together in a systematic way according to each formulation to achieve desired taste and aesthetic.

Required Knowledge

K 1	torting, cutting and slicing techniques
K 2	rolling, sheeting and pressing techniques
K 3	assembly tools such as silicone moulds, tart shells and ring moulds
K 4	mixing techniques such as whipping, beating, stirring and folding

K 5	aesthetic properties such as consistency, colour, shape and size
K 6	flavour combinations in finished product
K 7	desired end product
K 8	tool preparation for scoring and cutting
K 9	syrup application techniques such as brushing, soaking and spraying
K 10	filling application techniques such as bridging, piping, spreading and spooning
K 11	masking and creaming/icing techniques
K 12	final finishes such as fondants, marzipan, buttercreams, water icing, royal icing, chocolate and ganache
K 13	tiered cake design and structure stability
K 14	pastry design and structure
K 15	assembly components such as cake boards, dowels, pillars, plates and cake stands

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Sub-task

D-14.01 Mixes pastry ingredients and components.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-14.01.01	select mixing technique and tools according to ingredients in formulation
D-14.01.02	blend ingredients to achieve desired product characteristics such as volume, texture and taste
D-14.01.03	hold mixture at temperature according to product characteristics

Sub-task

D-14.02 Cuts cakes and pastries.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-14.02.01	score and mark product using appropriate equipment to achieve consistent size and shape
D-14.02.02	select and use cutting tools for specific cakes and pastries such as turnovers, cheesecakes and petits fours
D-14.02.03	determine temperature readiness of cake and pastry for cutting
D-14.02.04	torte cake into desired layers for subsequent reassembly
D-14.02.05	handle cut pieces of cakes and pastries to avoid breakage and misshaping
D-14.02.06	hold and store cut pieces according to ambient conditions such as humidity and temperature

Sub-task

D-14.03 Assembles cakes, pastries and other baked goods.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-14.03.01	prepare ingredients for assembly based on formulation and according to desired consistency, temperature and readiness
D-14.03.02	select tools for assembly such as turntable, spatulas, pie weights and piping bags
D-14.03.03	sheet and roll product such as fondants, puff pastry and short dough
D-14.03.04	place components such as layers, fillings and syrups together in sequence according to formulation
D-14.03.05	prepare for baking according to formulation of products such as pastry, frangipane slabs and tarts
D-14.03.06	bring ingredients and product to temperature required for coating and assembly

D-14.03.07	apply coatings such as buttercream, whipped cream, marzipan, chocolate and rolled fondant using techniques such as dipping, spraying, smoothing and drizzling
D-14.03.08	hold and store product according to ambient conditions such as humidity and temperature

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Sub-task

D-14.04 Bakes pastries.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-14.04.01	determine baking equipment such as salamander, oven and stove top
D-14.04.02	set temperature and time according to formulation
D-14.04.03	test baked pastry for doneness using techniques such as feel, skewer test and visual
D-14.04.04	cool and hold pastry according to product requirements
D-14.04.05	identify and troubleshoot any faults

Sub-task

D-14.05 Portions cakes, pastries and other baked goods.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-14.05.01	select and prepare cutting tools for specific cakes, pastries and other baked goods
D-14.05.02	control temperature of product for scoring and cutting according to desired consistency, temperature and readiness
D-14.05.03	mark and score cake, pastries and other baked goods based on required portion shape and size, and minimizing waste
D-14.05.04	cut cake, pastries and other baked goods using methods such as warming knife, wetting knife, wire cutting and ultrasonic cutting
D-14.05.05	remove and seal edges to prevent drying and provide a flat surface

D-14.05.06	lift portioned product into holding tools such as sheet pans and boxes
D-14.05.07	hold and store product according to ambient conditions such as humidity and temperature, and finishing requirements

Task 15 — Finishes and decorates baked goods.

Context Finishes on baked goods are critical to the quality, flavour, appearance, and marketability of the end product.

Required Knowledge

K 1	sauces such as coulis, crème fraîche and crème anglaise
K 2	fruit fillings and toppings such as cherry topping, lemon curd and fruit compote
K 3	garnishes and decorative products such as rolled fondant, royal icing, buttercream, marzipan and croquant
K 4	decorating tools such as piping tips, flex moulds, cutters and templates
K 5	finishes such as icing, chocolate and sugar
K 6	glazes such as apricot, clear and water icing
K 7	thickness and temperature of sauces, fillings and glazes
K 8	interaction of flavours
K 9	visual presentation
K 10	final use of product such as plated desserts and retail store product
K 11	when to apply glaze

Sub-task

D-15.01 Applies sauces, toppings and glazes.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-15.01.01	select sauces, toppings and glazes according to product type and desired effect
D-15.01.02	assess product temperature prior to applying sauces, toppings and glazes

D-15.01.03	use application techniques such as spraying, brushing, piping, ladling, smoothing and drizzling using tools such as spatula, brush, cornet and piston funnel
D-15.01.04	transfer product from table, dripping trays or turntable using tools such as pallet knife, spatula and tongs
D-15.01.05	hold and store product according to ambient conditions such as humidity and temperature, and finishing requirements

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Sub-task

D-15.02 Applies garnishes and decorative products.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

D-15.02.01	select garnishes and decorative products such as rolled fondant, buttercream, fruits and nuts according to characteristics such as aesthetics, taste and shelf life of finished product
D-15.02.02	plan application of garnish according to size, appearance and properties of product and portion
D-15.02.03	assess garnish's ability to adhere to product surface depending on ambient conditions such as humidity and temperature
D-15.02.04	place garnishes using tools such as sifter, tongs, pallet knife, tweezers, rose nail, rolling pin, and piping bag and tips
D-15.02.05	hold and store garnished product according to ambient conditions such as humidity and temperature

BLOCK E CHOCOLATE AND CONFECTIONS

Trends

High end chocolate artistry is a growing trend. There are new varieties and qualities of chocolates being introduced to Canada.

Consumer demand for chocolate and confections has inspired bakers to use their artistry in new and exciting ways.

Related Products (including, but not limited to)

Chocolates: truffles, moulded chocolates, bark, curls, cigarettes, shavings, piped decorations, show pieces, cut outs and transfers.

Confections: gelées, fudge, hard candy, soft candy, taffy, caramel, brittle, nougats, cotton candy, spun sugar, candied peels.

Tools and Equipment

See Appendix A.

Task 16 Prepares chocolate.

Context

Bakers should understand and control the proper applications of couvertures, compounds and cocoa powder. Bakers need to be aware of the effects of the environment on chocolate when preparing and storing. Bakers need to have knowledge of chocolate preparation techniques for a variety of uses. These techniques include piping, dipping and moulding.

Required Knowledge

K 1	chocolate and cocoa powder
K 2	history and growing regions of cocoa
K 3	white chocolate
K 4	milk chocolate
K 5	dark chocolate varieties
K 6	cocoa mass, cocoa liquor and cocoa butter
K 7	differences between compound chocolate and couverture
K 8	properties and applications of chocolate and cocoa powder
K 9	melting points and working temperatures
K 10	chocolate tempering (pre-crystallization) methods
K 11	environmental conditions affecting chocolate such as ambient temperature, humidity and odours

K 12	effects of moisture on chocolates and compounds
K 13	effects of the addition of ingredients to chocolate
K 14	finished products such as moulded chocolates, decorations and truffles
K 15	specialty tools for chocolate work such as dipping forks, scrapers and silicone mats
K 16	moulds such as metal, plastic and silicone, and their uses

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Sub-task

E-16.01 Selects quality and types of chocolate.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

E-16.01.01	recognize type of chocolate medium required for product formulation
E-16.01.02	recognize properties and qualities of chocolates based on characteristics such as percentage of cocoa mass and butter
E-16.01.03	understand characteristics, uses and differences between couverture and compound

---

Sub-task

E-16.02 Prepares fillings for chocolate.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

E-16.02.01	determine consistency of filling according to formulation
E-16.02.02	bring filling to required temperature depending on type of chocolate used in formulation
E-16.02.03	prepare tools for holding fillings such as bain marie, silicone sheets or moulds, and sheet pans
E-16.02.04	portion and shape fillings according to desired characteristics and formulation using tools such as depositors, piping bags, scrapers and scoops
E-16.02.05	hold filling for use according to ambient conditions such as humidity and temperature

Sub-task

E-16.03 Prepares couvertures and compounds.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

E-16.03.01	select tools and equipment for preparing couvertures and compounds such as bain marie, microwave and tempering machine
E-16.03.02	use couverture tempering techniques such as marble tableing, seeding, tempering machine and slow melt
E-16.03.03	control temperature and test chocolate couverture to verify temper characteristics such as shine, quick crystallization, texture and brittleness
E-16.03.04	melt compound chocolate at controlled temperature
E-16.03.05	hold chocolate for use according to ambient conditions such as humidity and temperature

Sub-task

E-16.04 Uses couvertures and compounds.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

E-16.04.01	select and prepare tools such as moulds, dipping forks and silicone mats, piping bags, scrapers, templates, transfer sheets and moulds
E-16.04.02	design aesthetic pattern for decorating baked goods
E-16.04.03	pair fillings to chocolate according to formulation
E-16.04.04	assemble product using techniques such as enrobing, filling and capping, and moulding
E-16.04.05	create desired decorations using a variety of techniques such as piping, moulding, scraping and dipping
E-16.04.06	add complementary ingredients such as colour, nuts and spices
E-16.04.07	decorate chocolate products with garnishes such as cocoa powder, icing sugar, nuts and candied ginger
E-16.04.08	hold chocolate while using according to ambient conditions such as humidity and temperature

Task 17 — Prepares confections.

Context Bakers need to have an understanding of how confections are made and their uses in the bakery industry.

Required Knowledge

K 1	confections such as fudge, caramels, gelées, candied peels, fondants and soft and hard candies
K 2	applications of boiled sugar
K 3	boiling stages and temperatures
K 4	impact of ingredients such as acids, bases, invert sugars and liquids
K 5	crystallization of sugar
K 6	uses of flavourings, colourings and ingredients such as butter, extracts, emulsions, liquid colours, powdered colours, nuts and spices
K 7	Brix numbers, Baume numbers and using a Brix meter and Baume density meter
K 8	end products such as simple syrup and casting
K 9	mould preparation
K 10	sugar forming techniques such as blowing, pulling and moulding
K 11	temperature control techniques to stop boiling process
K 12	artistic garnishes such as rolled fondant flowers and pulled sugar ribbons

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Sub-task

E-17.01 Boils sugar.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	no	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

E-17.01.01	select tools and ingredients according to formulation
E-17.01.02	apply heat to the temperature specified in formulation
E-17.01.03	brush water on sides of pot containing boiling sugar to prevent crystallization of sugars
E-17.01.04	stop boiling process using techniques such as adding ingredients and immersing pot in cold water bath in order to achieve stages such as syrup, soft ball, hard ball and hard crack

E-17.01.05	add supplementary ingredients and flavours to achieve desired formulation
E-17.01.06	condition sugar for specific application

Sub-task

E-17.02 Forms sugar.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	no	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

E-17.02.01	select sugar forming tools such as moulds, pans and silicone mats
E-17.02.02	portion confection according to formulation
E-17.02.03	work sugar using methods such as piping, dipping, moulding, spinning, casting, pulling, and blowing
E-17.02.04	remove confection from moulds and mats delicately to prevent breaking
E-17.02.05	hold boiled sugar product when using according to ambient conditions such as humidity and temperature

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Sub-task

E-17.03 Creates artistic garnishes.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	no	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

E-17.03.01	select desired sugar medium according to formulation
E-17.03.02	design aesthetic pattern for decorating baked goods
E-17.03.03	select and use sugar forming tools and equipment such as piping bag, scraper, templates, torches, sugar lamp and moulds
E-17.03.04	use additional ingredients such as colouring sugar, dusting powder and glitter to highlight decorations
E-17.03.05	use variety of techniques to create desired decorations such as pulling, moulding, scraping and dipping
E-17.03.06	hold artistic garnishes for use according to ambient conditions such as humidity and temperature

BLOCK F DESSERTS, ICE CREAMS AND ICES

Trends	Based on customer demands bakers are sourcing higher quality, local ingredients. There is an explosion in the variety of iced desserts with respect to flavours and ingredients such as soy, dairy-free and fat-free. It is increasingly important for bakers to address health, allergy and intolerance concerns when creating these products.
Related Products (including, but not limited to)	Ice creams, sorbets, gelati, frozen yogurts, ices, granité, parfaits, bombes, cassata, tartufo, baked Alaska, iced soufflés, frozen mousse, ice cream cake.
Tools and Equipment	See Appendix A.

Task 18 Prepares plated desserts.

Context Plated desserts include the main component and accompaniments such as sauces, garnishes and creams. Bakers need to creatively and efficiently present their plated desserts.

Required Knowledge

K 1	plate balance such as height, focal point, textures, flavours and number of components
K 2	sequencing of components on plate
K 3	portion control
K 4	cutting techniques such as slicing and using cutter shapes
K 5	food and flavour pairing
K 6	complementing textures
K 7	differences in volume and à la carte plating
K 8	plated desserts such as hot soufflés, fruit deserts, bananas foster, crepes suzette, crumbles and cobblers

Sub-task

F-18.01 Plans plate design.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	no	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

F-18.01.01	select core item to be plated such as cheesecake, chocolate cake or crème brulée
F-18.01.02	select style of plate, bowl or glass based upon desired effect for presentation
F-18.01.03	assess complementary flavours and colour of garnishes and sauces through taste testing and visual appeal
F-18.01.04	select garnishes, sauce container and conveyance method based on number of plates required to be ready at the same time
F-18.01.05	create plate design to include considerations such as environmental conditions in which dessert will be served

Sub-task

F-18.02 Assembles components.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	no	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

F-18.02.01	follow plate design plan for consistency of finished product
F-18.02.02	apply sauces and garnishes according to plate design
F-18.02.03	coordinate temperature of products and time between plating and service to ensure integrity of product

Task 19 Prepares ice creams and ices.

Context Bakers need to understand the proper methods for preparing custard bases and syrups for the production of ice creams and ices. Proper preparation will ensure the safety and quality of the finished product.

Required Knowledge

K 1	alcohol, sugar and fat content
K 2	overrun
K 3	still-frozen and machine-frozen products
K 4	holding and long term storage temperature
K 5	types of custards
K 6	brix numbers, Baume numbers and using a brix meter and Baume density meter
K 7	complementary flavour and texture combinations
K 8	emulsifiers

Sub-task

F-19.01 Prepares bases for ice creams and ices.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	no	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

F-19.01.01	select and prepare tools and equipment using methods such as freezing and sterilizing
F-19.01.02	cook custard base and add flavour such as vanilla infusion, steeped teas, and liqueurs according to formulation
F-19.01.03	boil sugar syrup to dissolve to desired concentration as determined by the brix or Baume meter reading
F-19.01.04	process fruit using methods such as mashing, puréeing, straining and cooking to create the desired texture and flavour of final product
F-19.01.05	cool base to ideal temperature in order to ensure palatable crystal size and to avoid bacterial contamination

Sub-task

F-19.02 **Performs make-up of ice creams and ices.**

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	no	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

F-19.02.01	select equipment and container for desired product such as ice cream, sorbet and granité
F-19.02.02	freeze product in ice cream maker according to manufacturers' specifications
F-19.02.03	determine doneness based on consistency, texture and temperature by methods such as visual and taste testing
F-19.02.04	add swirl style flavouring such as caramel, chocolate and fruit to ice cream maker
F-19.02.05	incorporate flavourings such as chocolate chips, fruit, nuts and pralines after ice cream or ice is removed from maker
F-19.02.06	transfer product to container and then freeze quickly in order to ensure integrity of crystal size and to avoid bacterial contamination

Task 20 Prepares frozen desserts.

Context Bakers need knowledge of frozen dessert preparation since many bakeries, pastry shops, restaurants and hotels produce these products on a regular basis.

Required Knowledge

K 1	frozen desserts such as parfaits, frozen soufflés and bombes
K 2	frozen dessert components
K 3	effects of freezing on food product characteristics such as texture and flavour
K 4	desired end product
K 5	holding and serving temperatures
K 6	portioning and serving techniques that maintain the integrity of the product such as slicing, scooping and scraping

Sub-task

F-20.01 Performs make-up of frozen desserts.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	no	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

F-20.01.01 pour and scoop unfrozen product such as mousse and fruit syrup (popsicle) into mould to achieve desired shape

F-20.01.02 layer product with ingredients such as cake, pastry, fruit and nuts to create frozen desserts such as baked alaska, profiteroles, parfaits and bombes

Sub-task

F-20.02 Holds frozen desserts.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	no	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

F-20.02.01 wrap product in plastic and place in container with tight fitting lid to avoid flavour transfer, loss of moisture and frostbite

F-20.02.02 keep product in freezer designated for deep freezing

F-20.02.03 bring product up to service temperature

Sub-task

F-20.03 Assembles components for frozen desserts.

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	no	yes	NV	yes	yes	yes	ND	yes	yes	NV	NV	NV

Key Competencies

F-20.03.01	unmould frozen dessert using methods such as dipping in warm water, allowing to sit out of freezer and torching
F-20.03.02	combine components such as sauces, meringue and garnishes for finished product
F-20.03.03	finish frozen desserts using techniques such as torching, garnishing and dipping

APPENDICES

APPENDIX A TOOLS AND EQUIPMENT

Hand Tools

apple corer
apple peeler
bench scraper
blow lamp
bowl scraper
brushes (paint, pastry, etc.)
can opener
chocolate fast-cooling spray
chocolate scraper
colander
comb
cookie drop machine
coupler
cream horn rollers (cornet)
crimping tongs
croissant cutter
coupler rings
cutters
cutting wire
decorating tubes (piping tips)
decorating turntable
dipping forks
divider
dock roller
dolly
doughnut cutter
drip screens and trays
food mill
French knife
ice cream knife
ice cream scoop
ladle
liquid measure
mandolin
modeling tool
offset spatula
pallet knife
paring knife
pastry brush
pastry cutter/wheel
peel
peeler
pie and tart press
pie weights
piping bag
piston funnel
plastic scraper
rasp
reamer
rolling pin
scissors
scoops
serrated knife
sieve
spatula
spider
spoon
squeeze bottle
stencil
strainer
sugar pump
tongs
whisk
zester

Measuring Tools

Baume and Brix meters
colour charts
digital scale
measuring cups and spoons
pH meter
scales
specific gravity cup
sugar/deep-fry thermometer
thermometer
timer
water meters

Mechanized Tools

air brush
bagger
bakery stove (for candy)
blast freezer
blender
bread and bun dividers
bread slicer
chocolate shaver
chocolate tempering machine
compressor
convection oven
crumb grinder
deck oven
deep fryer
deep fryer basket
deep fryer filters and holders
depositor
double boiler
dough hook
dough sheeter
doughnut depositor
doughnut filler
enrober
food processor
freezer
hoist
ice cream freezer
ice cream machine
microwave oven
mixer
moulders
nut grinder
oven
packaging equipment
paddle
pastry filler
pressure washer
proofer
rack oven
refrigerator
rotary oven
rounder
salamander
shredder
slicer
steam baking equipment
steam kettle
tempering equipment
waffle iron
warmer
wire-whip

Computerized Equipment

calculator
computer
imaging software
labelling equipment
printer
scanner

Packaging Equipment

heat tunnels
infeeders
L-bar sealers
table platform wrappers

Personal Protective Equipment and Safety Equipment

alarm systems
carbon monoxide metre
eye wash
fire blanket
fire extinguisher
first aid kit
grinder guards
mixer guards
hats
hair nets
latex gloves
oven mitts
pest control devices
pot holder
protective clothing
sanitizing equipment
smoke detector

Bakeware and Cookware

bakery rack
bread pans
bun pans
cake frames
cake moulds
cake ring
cake tins
chocolate moulds
kettle
pots (copper, stainless steel)
cutting board
dipping rack
display case
flexi-pans (silicone)
ingredient bins
moulds
glaze pan
loaf pans
marble slab
marble work bench
mini loaf pans
mixing bowls
moulds
muffin tins
pans
parfait glasses
pie tins
racks
ramekins
screen
sheet pans
spring forms
sugar moulds
tub
work bench

Cleaning Tools and Equipment

air compressor
brooms
brushes
buckets
clothes washer and dryer
dishwasher
drying racks
extender handles
garbage containers
hoses
ladders
mops and wringers
pan cleaner
polisher
pressure washer
scouring pad
scrapers
sink
snow shovel
sponges
sprayer
squeege
stainless steel scrubbers
steam cleaner
steel wool pads
towels (cloths)
vacuum
wax applicator

Sugar Tools

air brusher accessories
balling tool
blow torch
blown sugar tool
cake scorer
couplers
crimpers
decorative tips
drum board
finishing ribbon
flex moulds
floating towel rods
floral tape
floral wine
flower cutters and nail
foil boards
fondant smoother
heat lamp
icing comb
impression mats
imprint rollers
markers (floral, quilting and imprint)
needle nose pliers
non-stick rolling pins
paintbrushes in various sizes
parchment templates
pastry cloth
piping bags
plastic sugar formers
plunger cutters
plywood
q-tips
ruler
sculpting tools
separator plate
stamens
sugar books/boxes
dowel rod
turn table
tweezers
venires
wire snips
wooden rods

APPENDIX B GLOSSARY

angel food cake	type of cake made of meringue (egg white and sugar) and flour
baked Alaska	dessert consisting of ice cream on a sponge cake base, covered with meringue and browned in the oven
baking	process of using heat to convert any formula into a food product that sets the starch and protein
barquette	boat-shaped pastry shell that can contain a savory or a sweet filling
batter	semi-fluid mixture containing flour or other starch used for the production of such products as cakes, cookies and muffins and for coating products to be deep-fried
bombe	type of frozen dessert made in a dome shaped mould
brioche	rich yeast dough containing large amounts of eggs and butter or a product made from this dough
buttercream	icing made of butter and/or shortening blended with sugars and other ingredients
cassata	iced dessert of Italian origin usually rectangular in shape lined with fruit ice cream or a brick shape fruit flavour of ice cream with a Chantilly cream filling
chemical leavener	leavener such as baking soda or baking powder that creates carbon dioxide to leaven a batter
chiffon cake	light cake made by mixing method involving the folding of whipped egg whites into a batter made of flour, egg yolks and oil
choux paste	paste made by mixing boiling water or milk, butter, salt, sugar, adding flour and eggs; used to make éclairs, cream puffs and similar products
cocoa	dry powder that remains after cocoa butter is pressed out of chocolate liquor
cocoa butter	white or yellowish fat found in natural chocolate
compound	chocolate with an added shortening to remove the necessity of tempering
couverture	natural sweet chocolate containing no added fats other than natural cocoa butter used for dipping, moulding, coating and similar purposes

creaming (method)	mixing method that begins with the blending of fat and sugar or fat and flour used for cakes, cookies and similar items
crème anglaise	light vanilla flavoured custard sauce made of milk, cream, sugar and egg yolks
crème caramel	custard baked in a hot water bath using a mould lined with caramelized sugar, then unmoulded
crème Saint Honoré	cream used to fill this dessert, made of pastry cream or custard, and whipped egg whites or whipping cream
croissant	flaky buttery yeast roll shaped like a crescent and made from a laminated dough
custard	liquid that is thickened by the coagulation of egg protein
devil's food cake	high-ratio chocolate cake made with a high percentage of soda in the leavening to give the cake a reddish colour
docking	piercing or perforating pastry dough before baking in order to allow steam to escape and to avoid blistering
emulsion	homogeneous mixture resulting from an ingredient, such as egg yolks, added to encourage a smooth blend of oil and water
fermentation	the process by which yeast is activated with moisture in a mixture to release carbon dioxide and alcohol
foaming	the process of whipping eggs, with or without sugar, to incorporate air
fondant	type of icing made of boiled sugar syrup that is agitated so that it crystallizes into a mass of extremely small white crystals
fritter	deep-fried item made of or coated with a batter or dough
frozen mousse	still frozen dessert containing whipped cream
ganache	rich cream which is a heated blend of sweet chocolate and heavy cream that may be cooled and whipped, and used as filling or icing
genoise	sponge cake made with a batter containing melted butter
glaze	(1) shiny coating, such as a syrup, applied to a food (2) to make a food shiny or glossy by coating it with a glaze or by browning it under a broiler or in a hot oven

gluten	elastic substance developed from proteins in wheat flours, moistened and mixed to give structure and strength in a dough
granité	coarse crystalline frozen dessert made of water, sugar and fruit juice or another flavouring
high-ratio	(1) term referring to cakes and cake formulas mixed by a special method and containing more sugar than flour, with higher moisture (2) term referring to certain specially processed ingredients used in these cakes such as shortening
ice	frozen dessert made of water, sugar and fruit juice
ice cream	churn frozen mixture of milk, cream, sugar, flavourings and sometimes eggs
invert sugar	mixture of two simple sugars, dextrose and levulose resulting from the breakdown of sucrose
laminated	to form alternated layers of two ingredients by sheeting and folding
leavening	production or incorporation of gasses, air or carbon dioxide in a baked product to increase volume and to produce shape and texture
macaroon	cookie made of eggs, usually whites and almond paste, coconut or ground nuts
make-up	process of preparation
marzipan	paste or confection made of almonds and sugar and often used for decorative work
mask (also known as crumb coating)	to cover or coat bakery foods with icing using a palette knife or an offset spatula.
meringue	thick white foam made of whipped egg whites and sugar
mousse	soft or creamy dessert that is made light by the addition of whipped cream, egg whites or both
napoleon	dessert made of layers of puff pastry filled with pastry cream
one-stage method	mixing method in which all ingredients are added to the bowl at once

oven spring	rapid rise of yeast goods in the oven due to the production and expansion of trapped gasses caused by the oven heat
overrun	increase in volume of ice cream or frozen desserts due to the incorporation of air while freezing
palmier	small pastry or petit four sec made of rolled sugared puff pastry cut into slices and baked
parbaked	goods that are partially baked to be used at a later time
parfait	(1) type of sundae served in a tall thin glass (2) still frozen dessert made of egg yolks, syrup and heavy cream
pastillage	sugar paste used for decorative work which becomes very hard when dry
pastry cream	thick custard sauce containing eggs, milk, sugar and starch
peel	flat long handled wooden paddle used to place and remove hearth breads in an oven
petit four glacé	iced or cream filled petit four
petit four sec	uniced or unfilled petit four ("sec" means "dry") such as a small butter cookie or palmier
puff pastry	very light flaky pastry made from a rolled in dough and leavened due to high temperature baking of the structured layers of protein
pulled sugar	sugar that is boiled to the hard crack stage, allowed to cool slightly then pulled or stretched until it develops a pearly sheen
purée	food made into smooth pulp, usually by being, blended and forced through a sieve
quaternary solution	solution that is used to ensure a safe working environment. It has replaced the use of iodine as a sanitizer in many applications in the food industry
royal icing	form of icing made of confectioner's sugar and egg whites used for decorating
sabayon	foamy dessert or sauce made of egg yolks whipped with wine or liqueur
scaling	accurately weighing or portioning ingredients, dough or batters
scone	type of chemically-leavened tea biscuit

shortbread	crisp cookie made of butter, eggs, sugar and flour
shortening	(1) any fat used in baking to tenderize the product by shortening gluten strands (2) white tasteless solid fat that has been formulated for baking or deep frying
simple syrup	syrup consisting of equal parts sugar and water
sorbet	frozen dessert made of water, sugar, fruit juice and sometimes milk, cream or eggs
soufflé	(1) baked dish containing whipped egg whites which cause the dish to rise during baking (2) still frozen dessert made in a soufflé dish so that it resembles a baked soufflé
sponge cake	type of cake made by whipping eggs and sugar to a foam, then folding in sifted flour
spun sugar	boiled sugar made into long thin threads by dipping wires into the sugar syrup and waving them so that the sugar falls off in fine streams
streusel	crumbly topping for baked goods consisting of fat, sugar and flour rubbed together
strudel	(1) type of dough that is stretched until paper thin (2) baked item consisting of a filling rolled up in a sheet of strudel dough, phyllo dough or puff pastry
tempering	process of melting and cooling chocolate to specific temperatures in order to prepare it for dipping, coating, blending or moulding
torting	cutting cake horizontally to produce layers
tuile	spreadable paste made from eggs, sugar, butter and flour. It is spread and baked and used as a component in plating desserts
turntable	pedestal with a flat rotating top used for holding cakes while they are being decorated
two-stage method	cake mixing method beginning with the blending of flour and high-ratio shortening, followed by the addition of liquids and sugar. Also called the high-ratio method

wash	liquid brushed onto the surface of a product either before or after baking
window test	expanding a small portion of dough to test the strength of the gluten strands

APPENDIX C

ACRONYMS

FIFO	"first in, first out" method
GMP	Good Manufacturing Process
HACCP	Hazard Analysis and Critical Control Points
OH&S	Occupational Health and Safety
PPE	personal protective equipment
RDT	required dough temperature
RWT	required water temperature
SAFE	Safe Assessment of Food Environments
SpG	specific gravity
WHMIS	Workplace Hazardous Materials Information System

APPENDIX D BLOCK AND TASK WEIGHTING

BLOCK A COMMON OCCUPATIONAL SKILLS

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	National Average
%	NV	15	17	NV	15	10	18	ND	15	10	NV	NV	NV	14%

Task 1 Performs safety and sanitation related functions.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	20	20	NV	25	30	30	ND	25	10	NV	NV	NV	23%

Task 2 Organizes work.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	20	20	NV	35	30	20	ND	25	30	NV	NV	NV	26%

Task 3 Manages products and information.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	10	30	NV	20	30	25	ND	25	10	NV	NV	NV	21%

Task 4 Applies food science.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	50	30	NV	20	10	25	ND	25	50	NV	NV	NV	30%

BLOCK B FERMENTED GOODS

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	National Average
%	NV	35	30	NV	20	20	15	ND	30	25	NV	NV	NV	25%

Task 5 Prepares dough.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	47	40	NV	40	34	40	ND	35	40	NV	NV	NV	40%

Task 6 Forms dough.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	38	30	NV	30	33	40	ND	35	20	NV	NV	NV	32%

Task 7 Finishes fermented goods.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	15	30	NV	30	33	20	ND	30	40	NV	NV	NV	28%

BLOCK C COOKIES, BARS, CAKES, PASTRY AND QUICK BREADS

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	National Average
%	NV	35	18	NV	25	25	20	ND	30	25	NV	NV	NV	26%

Task 8 Prepares cookies and bars.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	25	25	NV	20	25	25	ND	25	20	NV	NV	NV	24%

Task 9 Prepares quick breads.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	25	25	NV	20	25	25	ND	25	10	NV	NV	NV	22%

Task 10 Prepares pastry doughs.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	25	25	NV	30	25	25	ND	25	30	NV	NV	NV	26%

Task 11 Prepares cakes.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	25	25	NV	30	25	25	ND	25	40	NV	NV	NV	28%

BLOCK D ASSEMBLY AND FINISHING

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	National Average
%	NV	10	17	NV	25	25	20	ND	15	20	NV	NV	NV	19%

Task 12 Prepares creams, custards, fillings, decorating pastes and icings.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	40	25	NV	30	30	30	ND	30	50	NV	NV	NV	33%

Task 13 Prepares sauces, glazes and garnishes.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	10	25	NV	20	20	30	ND	15	20	NV	NV	NV	20%

Task 14 Prepares cakes, pastries and other baked goods for decorating.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	40	25	NV	30	30	25	ND	30	15	NV	NV	NV	28%

Task 15 Finishes and decorates baked goods.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	10	25	NV	20	20	15	ND	25	15	NV	NV	NV	19%

BLOCK E CHOCOLATE AND CONFECTIONS

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	National Average
%	NV	5	10	NV	10	10	15	ND	5	10	NV	NV	NV	9%

Task 16 Prepares chocolate.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	100	50	NV	70	50	65	ND	50	60	NV	NV	NV	64%

Task 17 Prepares confections.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	0	50	NV	30	50	35	ND	50	40	NV	NV	NV	36%

BLOCK F DESSERTS, ICE CREAMS AND ICES

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	National Average
%	NV	0	8	NV	5	10	12	ND	5	10	NV	NV	NV	7%

Task 18 Prepares plated desserts.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	0	30	NV	30	50	40	ND	30	10	NV	NV	NV	32%

Task 19 Prepares ice creams and ices.

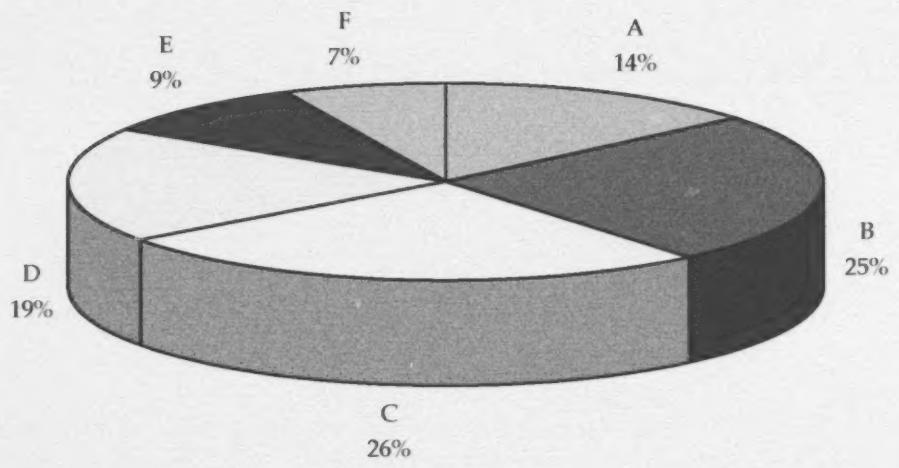
	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	0	40	NV	50	25	30	ND	35	60	NV	NV	NV	40%

Task 20 Prepares frozen desserts.

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU	
%	NV	0	30	NV	20	25	30	ND	35	30	NV	NV	NV	28%

APPENDIX E

PIE CHART*



TITLES OF BLOCKS

BLOCK A	Common Occupational Skills	BLOCK D	Assembly and Finishing
BLOCK B	Fermented Goods	BLOCK E	Chocolate and Confections
BLOCK C	Cookies, Bars, Cakes, Pastry and Quick Breads	BLOCK F	Desserts, Ice Creams and Ices

*Average percentage of the total number of questions on an interprovincial examination, assigned to assess each block of the analysis, as derived from the collective input from workers within the occupation from all areas of Canada. Interprovincial examinations typically have from 100 to 150 multiple-choice questions

APPENDIX F

TASK PROFILE CHART — Baker

BLOCKS	TASKS	SUB-TASKS				
A - COMMON OCCUPATIONAL SKILLS	1. Performs safety and sanitation related functions.	1.01 Maintains safe and sanitary work environment.	1.02 Uses personal protective equipment (PPE) and safety equipment.	1.03 Sanitizes tools and equipment.	1.04 Applies safe food practices.	
	2. Organizes work.	2.01 Schedules production and workflow.	2.02 Organizes workplace and workspace.	2.03 Maintains tools and equipment.		
	3. Manages products and information.	3.01 Manages inventory.	3.02 Performs quality control assessments.	3.03 Stores bakery products.	3.04 Packages bakery products.	
	4. Applies food science.	4.01 Uses formulations.	4.02 Applies nutritional and allergen information.			
B - FERMENTED GOODS	5. Prepares dough.	5.01 Manages dough temperature.	5.02 Blends ingredients for fermented goods.	5.03 Allows dough to rest.		
	6. Forms dough.	6.01 Portions dough.	6.02 Shapes dough.	6.03 Pans dough.	6.04 Monitors final proof.	6.05 Performs make-up of laminated doughs.
	7. Finishes fermented goods.	7.01 Applies pre-bake finish.	7.02 Bakes fermented goods.	7.03 Deep-fries fermented goods.		

BLOCKS	TASKS	SUB-TASKS				
C - COOKIES, BARS, CAKES, PASTRY AND QUICK BREADS	8. Prepares cookies and bars.	8.01 Mixes cookie and bar ingredients.	8.02 Portions mixture for cookies and bars.	8.03 Performs make-up of cookies and bars.	8.04 Bakes cookies and bars.	
	9. Prepares quick breads.	9.01 Mixes quick bread ingredients.	9.02 Portions mixture for quick breads.	9.03 Performs make-up of quick breads.	9.04 Bakes quick breads.	
	10. Prepares pastry doughs.	10.01 Mixes pastry doughs.	10.02 Portions pastry doughs.	10.03 Performs make-up of pastry doughs.	10.04 Cooks pastry doughs by baking and frying.	
	11. Prepares cakes.	11.01 Mixes cake ingredients.	11.02 Portions mixture for cake.	11.03 Bakes cake.		
D - ASSEMBLY AND FINISHING	12. Prepares creams, custards, fillings, decorating pastes and icings.	12.01 Performs make-up of creams, custards, fillings, decorating pastes and icings.	12.02 Cooks creams and custards.	12.03 Holds products for use.		
	13. Prepares sauces, glazes and garnishes.	13.01 Performs make-up of sauces and glazes.	13.02 Performs make-up of garnishes.			
	14. Prepares cakes, pastries and other baked goods for decorating.	14.01 Mixes pastry ingredients and components.	14.02 Cuts cakes and pastries.	14.03 Assembles cakes, pastries and other baked goods.	14.04 Bakes pastries.	14.05 Portions cakes, pastries and other baked goods.
	15. Finishes and decorates baked goods.	15.01 Applies sauces, toppings and glazes.	15.02 Applies garnishes and decorative products.			

BLOCKS	TASKS	SUB-TASKS			
E - CHOCOLATE AND CONFECTIONS	16. Prepares chocolate.	16.01 Selects quality and types of chocolate.	16.02 Prepares fillings for chocolate.	16.03 Prepares couvertures and compounds.	16.04 Uses couvertures and compounds.
	17. Prepares confections.	17.01 Boils sugar.	17.02 Forms sugar.	17.03 Creates artistic garnishes.	
F - DESSERTS, ICE CREAMS AND ICES	18. Prepares plated desserts.	18.01 Plans plate design.	18.02 Assembles components		
	19. Prepares ice creams and ices.	19.01 Prepares bases for ice creams and ices.	19.02 Performs make-up of ice creams and ices.		
	20. Prepares frozen desserts.	20.01 Performs make-up of frozen desserts.	20.02 Holds frozen desserts.	20.03 Assembles components for frozen desserts.	